



# Veggie Dan Dan-Style Noodles

with Mushrooms and Spicy Peanut Sauce

Veggie

Spicy

30 Minutes



Meatless Farm®



Spaghetti



Shanghai Bok Choy



Mushrooms



Green Onions



Ginger



Peanut Butter



Chili Garlic Sauce



Crispy Shallots



Hoisin Sauce

HELLO PEANUT BUTTER

*This classic spread does wonders for sauces!*

## Start here

Before starting, wash and dry all produce.

### Bust out

Medium bowl, colander, measuring spoons, small bowl, measuring cups, whisk, large pot, large non-stick pan

### Ingredients

	2 Person	4 Person
Meatless Farm®	227 g	454 g
Spaghetti	170 g	340 g
Shanghai Bok Choy	226 g	452 g
Mushrooms	113 g	227 g
Green Onions	2	4
Ginger	15 g	30 g
Peanut Butter	1 ½ tbsp	3 tbsp
Chili Garlic Sauce 🌶️	1 tbsp	2 tbsp
Crispy Shallots	28 g	56 g
Hoisin Sauce	¼ cup	½ cup
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

### Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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### Prep

Add **10 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. While **water** comes to a boil, thinly slice **mushrooms**. Cut **bok choy** into 1-inch pieces. Thinly slice **green onions**. Peel, then mince or grate **1 tbsp ginger** (dbl for 4 ppl). Set sealed packet of **peanut butter** in a small bowl of warm water. Set aside.

4



### Cook Meatless Farm® protein

Heat the same pan over medium. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **Meatless Farm® patties**. Cook, breaking up **patties** into bite-sized pieces, then add **remaining ginger**. Cook until slightly crispy, 4-6 min.\*\* Season with **salt** and **pepper**.

2



### Cook spaghetti

Add **spaghetti** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. Reserve **¾ cup pasta water** (dbl for 4 ppl), then drain and return **spaghetti** to the same pot, off heat.

5



### Make sauce

While **Meatless Farm® protein** cooks, add **hoisin sauce**, **chili garlic sauce**, **peanut butter** and **½ cup of the reserved pasta water** (dbl for 4 ppl) to a medium bowl. Season with **pepper**, then whisk to combine. Set aside.

3



### Cook veggies

While **spaghetti** cooks, heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **mushrooms**. Cook, stirring occasionally, until beginning to brown, 3-4 min. Add **bok choy** and **half the ginger**. Season with **salt** and **pepper**. Cook, stirring often, until **bok choy** is tender-crisp, 2-3 min. Remove pan from heat, then transfer **veggies** to a plate. Cover to keep warm.

6



### Finish and serve

Add **Meatless Farm® protein**, **sauce**, **veggies** and **half the green onions** to the large pot with **spaghetti**. Season with **salt** and **pepper**, then toss to combine. (**TIP**: Add remaining reserved pasta water, 1 to 2 tbsp at a time, if sauce is too thick.) Divide **noodles** between bowls. Sprinkle **crispy shallots** and **remaining green onions** over top.

## Dinner Solved!